

PRESTO®

12-inch Electric Foldaway® Skillet



- Roasts, pan fries, grills, stews, bakes, makes casseroles and more.
- Luxurious tempered glass cover lets you see what's inside.
- Removable base for easy cleaning and storage.
- Great for use as a buffet server.
- Handy spout for pouring liquids. Doubles as a spoon holder.

Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un mensaje de correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

Visit us on the web at www.GoPresto.com

INSTRUCTIONS

©2013 National Presto Industries, Inc.

This is a Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Warning: To reduce the risk of fire, do not plug in with base assembly removed.
3. Be sure that handles are assembled and fastened properly before using this appliance. See instructions regarding handles on page 2.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. This appliance is not intended for deep frying foods.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
15. Always attach heat control to appliance first, then plug cord into the wall outlet. To disconnect, turn control to "OFF" then remove plug from wall outlet.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Connect the power supply cord to a 120VAC electrical outlet only.

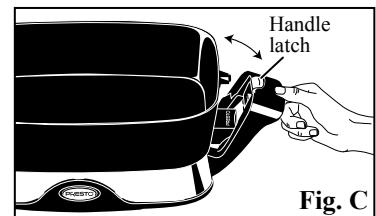
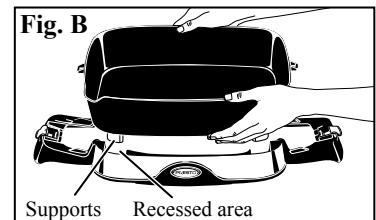
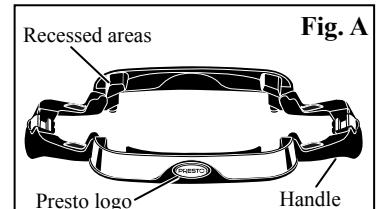
Before the First Use

As received, the skillet base and cover will be nested inside the pan. The cover handle will also be inside the pan, wrapped in paper. Remove all packing material and then wash the skillet according to the "Care and Cleaning" instructions on page 3.

Important: Before using your skillet, it must be fully assembled as instructed below.

How to Assemble

1. Place the removable base on a flat surface with the rubber feet down. The Presto logo should be right side up and facing you. Lift the handles and fold them out to the fully extended position (Fig. A).
2. Set the skillet pan onto the base so the heat control is on the right and the pour spout is in the front. The supports should fit into the recessed areas on the base (Fig. B).
3. Attach the base to the pan by rotating the handles towards the pan until you hear the latches lock into place (Fig. C). When properly assembled, you should not be able to lift the pan off of the base.
4. Attach the cover handle to the cover. Remove the two screws from the handle. For easiest alignment, hold the handle so the screw holes are facing up. Position the inverted cover over the handle and align the cover holes with the handle holes. Insert the two screws through the holes. Using a Phillips type screwdriver, fasten handle to cover until it is secure. Note: Continuing to tighten handle, once it is secure, can result in stripping of screws or cracking of handle or cover.



How To Use

Caution: This product is not intended to melt wax, gels, plastics, glue, or other materials for making candles or for other hobbyist activities, or in any commercial or business application.

1. Place assembled skillet on a dry, level, heat resistant surface.
2. Insert the Control Master® heat control probe into the skillet so the two electrical pins on the skillet are fully inserted into the heat control. Connect cord to a 120VAC electrical wall outlet only.
3. Turn Control Master® heat control to desired temperature (see page 3 for cooking temperatures). Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached (this takes approximately 5 to 10 minutes).
Note: As the skillet heats up, you may hear a clicking sound; this is due to the expansion of the metal as it heats. It is normal. You may also notice this sound as the unit cools down.
4. Prepare food for cooking. Because the skillet features a ceramic nonstick surface, food may be prepared with little or no oil.
Note: Avoid using no stick cooking sprays as they may cause the cooking surface to become tacky.
5. Place food in skillet and cook according to the temperature-timetable (page 3). Heat should be adjusted according to personal preference and particular food being cooked. During cooking, pilot light will go on and off indicating desired temperature is being maintained.

The pouring spout may be used as a handy spoon rest and spatula holder during cooking. For best results use heat-resistant nylon, plastic, or wooden utensils in the skillet. Do not use metal utensils as they may scratch the ceramic nonstick surface and also become hot if left in the skillet during cooking. Do not cut foods on the cooking surface.

Caution: When the cover is placed on the skillet and the contents are boiling, it is normal for some steam to vent from the pour spout. Do not reach for the handles when steam is venting from the spout. Contact with steam can cause burns.

6. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance. Allow skillet to cool before cleaning.

Care and Cleaning

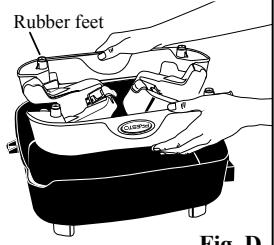
Before initial use and after each subsequent use, wash the skillet pan and cover in hot, soapy water. **Do not use steel wool or abrasive kitchen cleaners.** Rinse and dry thoroughly. The cover can also be washed in an automatic dishwasher.

Note: Repeated washings in an automatic dishwasher will cause the nonstick properties of the ceramic coating to slowly diminish. In addition, the bottom of the pan will likely discolor due to the caustic nature of the dishwasher detergent.

Do not immerse Control Master® heat control in water or let it come in contact with any liquid.

To disassemble the skillet for cleaning and storage:

1. Using your thumbs, push the handle latches away from the skillet and rotate the handles down until they rest on the counter.
2. Lift the skillet pan off of the base and clean as described above.
3. For compact storage, rotate the handles up and inward and place the base in the pan inverted so the rubber feet are facing up (Fig. D). Then place the cover upright onto the pan.



Glass Cover Care and Use Instructions

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid impact.

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface.

Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do not scrape or gouge glass with hard or sharp utensils.

CAUTION: Failure to follow these instructions could cause immediate breakage or breakage at a later date for no apparent reason, which may result in personal injury or property damage.

Periodically check the screws on the cover handle for looseness. Retighten, if necessary. CAUTION: Overtightening can result in stripping of screws or cracking of handle or cover.

IMPORTANT: To ensure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage.

Temperature-Timetable

Food	Setting	Approximate Cooking Time	Food	Setting	Approximate Cooking Time
FRYING					
Bacon	300°–325°F	8–10 minutes	Pork Chops, $\frac{3}{4}$ " thick	325°–375°F	20–25 minutes
Canadian Bacon	275°–300°F	3–4 minutes	Potatoes, Cottage Fried	300°–350°F	10–12 minutes
Chicken	325°–350°F	25–40 minutes	Sausage, Link	300°–325°F	20–30 minutes
Eggs, Fried	250°–275°F	3–5 minutes	Sausage, Precooked	325°–350°F	10–12 minutes
Eggs, Scrambled	250°–275°F	3–5 minutes	Sandwiches, Grilled	300°–325°F	5–10 minutes
Fish	325°–375°F	5–10 minutes	Steak, Beef 1" thick, rare	350°–400°F	6–7 minutes
French Toast	300°–325°F	4–6 minutes	Steak, Beef 1" thick, medium	350°–400°F	10–12 minutes
Ham, $\frac{1}{2}$ " thick	325°–350°F	10–12 minutes	Steak, Beef $\frac{1}{2}$ " thick, rare	350°–400°F	8–10 minutes
Ham, $\frac{3}{4}$ " thick	325°–350°F	14–16 minutes	Steak, Beef $\frac{1}{2}$ " thick, medium	350°–400°F	18–20 minutes
Hamburgers, $\frac{1}{2}$ " thick	325°–375°F	8–12 minutes	BAKING		
Minute Steak	375°–400°F	4–5 minutes	Pancakes	350°–400°F	2–3 minutes
Pork Chops, $\frac{1}{2}$ " thick	325°–375°F	15–20 minutes			
SIMMERING*					

In an electric skillet, foods will heat to simmering at some point between the Warm setting and 200°F. Heat the skillet at 350°F until the food boils; then place cover on pan and reduce the heat to simmer level by turning the heat control down until the pilot light goes out.

BRAISING OR POT ROASTING

This cooking method involves browning food, usually meat or vegetables in oil, butter, margarine, etc. and then simmering in a small amount of liquid over low heat. To brown meat and/or vegetables use a temperature between 325°F and 350°F. After browning, simmer as instructed above.

HOLDING TEMPERATURE (after cooking period): Warm

*Add additional liquid during cooking, if necessary, to obtain desired consistency.

Consumer Service Information

If you have any questions regarding the operation of your PRESTO® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way
Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the series code for the skillet. These numbers can be found on the bottom of the plug guard.

Please record this information:

Model Number _____ Series Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

The Presto Factory Service Department is equipped to service PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Dr.
Canton, MS 39046-3251

PRESTO® Limited Warranty

(Applies Only in the United States and Canada)

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States and Canada, this limited warranty does not apply.***

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your PRESTO® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

**NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703**